Gebrauchsanweisung für Doppeltür-Kühl-Gefrier-Automaten **D**

Operating instructions for double-door automatic refrigerator-freezers **GB**

Consignes d'utilisation pour réfrigérateurs double-porte **F**

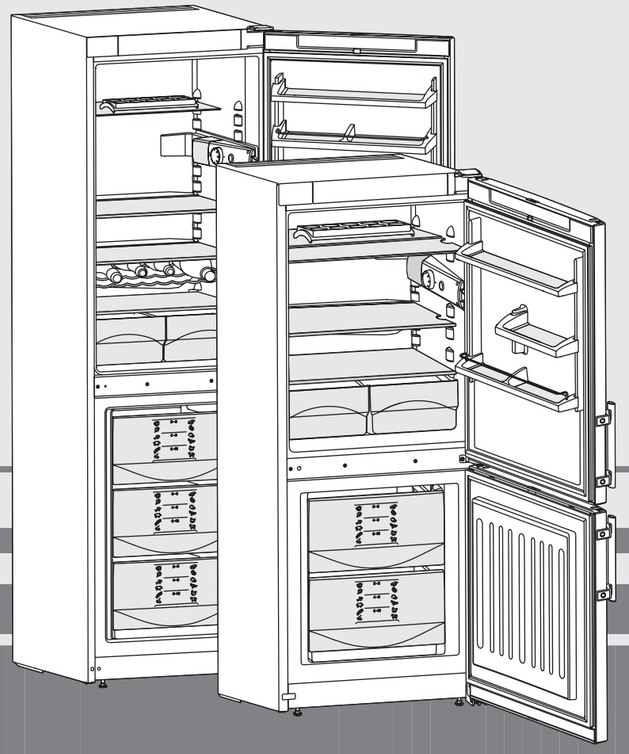
Gebruiksaanwijzing voor dubbeldeurs koelkasten **NL**

Istruzione d'uso per apparecchi frigo-congelatore a due sportelli **I**

Instrucciones de manejo Frigoríficos de doble puerta con congelador **E**

Instruções de utilização para frigoríficos de duas portas com congelador independente **P**

Kullama Kılavuzu Masaüstü Buzdolapları **TR**



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Liebherr Hausgeräte Marica EOOD* 4202 Radinovo* Bezirk Plovdiv* Bulgarien**www.liebherr.com

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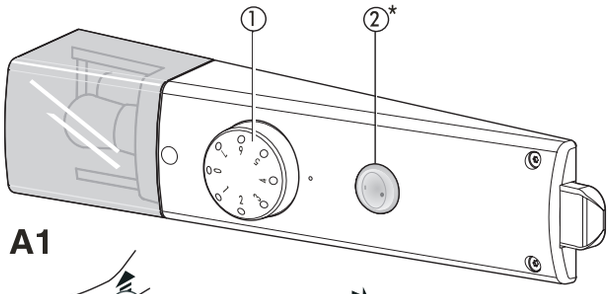
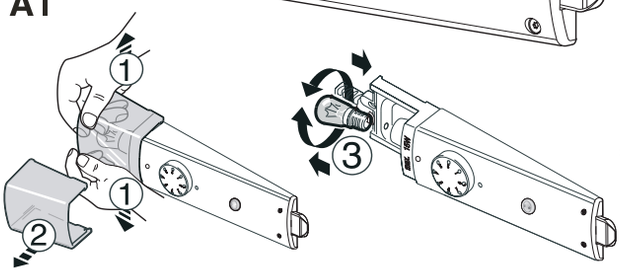
The appliance at a glance



A1



A1a

Controls, fig. **A1:**

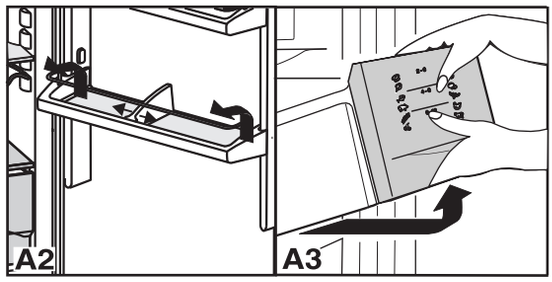
① **On/off** and **temperature control**
"1" = warm "7" = cold
We recommend a **medium** setting.

② Cool-Plus switch*. Switch on at low room temperatures of 18°C or below.

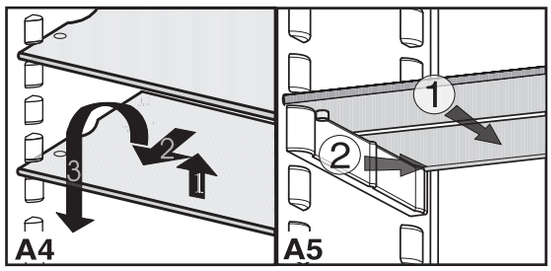
Interior light

Bulb data: max. 15 W, voltage and current should agree with the details on the type plate, bulb fitting: E 14.
Replacing the bulb, fig. **A1a:** Switch off the appliance.

- **Pull out the plug or switch off/unscrew the fuse.**



A2 A3



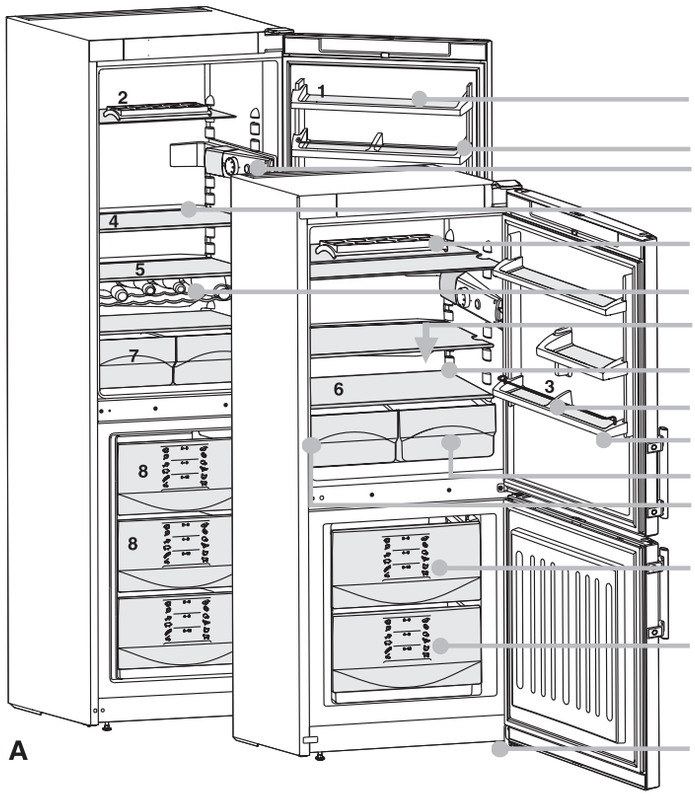
A4 A5

- By moving the **bottle and can holder**, you can prevent bottles from tipping over when the door is opened and closed. The holder can be removed for cleaning:
- fig. **A2**: The holder slides and releases left or right along the door stops.
- You can remove all **door racks** for cleaning, fig. **A2**: lift rack and pull forwards.
- **Shelves*** can be adjusted in height for different height items, figs. **A4**:
- Lift the shelf, slide forwards and remove.
- Always insert shelves with the raised edge at the back pointing upwards, otherwise food may freeze onto the rear wall.
- **Removing drawers:** Pull forward until the drawer stops and lift out, fig. **A3.**
- Fig. **A5**: If you need space for large bottles and containers, then simply push the front half of glass shelf ① back. For cleaning, the holder ② can be used to remove the half glass shelves.

Description of appliance and equipment

fig. **A**

Refrigerator, approx. 5°C



A

Butter stop

Adjustable door racks*

On/off and temperature control, interior light

Adjustable storage shelves

Egg tray*

Bottle shelf

Defrost drain

Coldest zone of the refrigerator compartment, for sensitive and perishable foodstuffs

Adjustable bottle and can holder

Door rack for large bottles

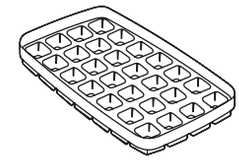
Vegetable, salad and fruit bins

Type/Data plate

Freezer, approx. -18°C

High drawers, information system*

Ice-cube tray*



Adjustable-height feet at front, transport castors at back

* Depending on model and options

Congratulations on your purchase. In choosing this appliance you have opted for all the benefits of state-of-the-art refrigeration technology, guaranteeing you top quality, a long life span and excellent reliability.
The features on your appliance have been designed to ensure maximum convenience - day in, day out.
This appliance has been manufactured with recyclable materials using an environmentally friendly process, so together you and we are making an active contribution to the preservation of our environment.
To get to know all the benefits of your new appliance, please read the information contained in these operating instructions carefully.
We wish you much pleasure with your new appliance.

Keep these operating instructions in a safe place and pass them on to the next owner, where applicable.
The operating instructions apply to several models. Differences may therefore occur.

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Example of food arrangement

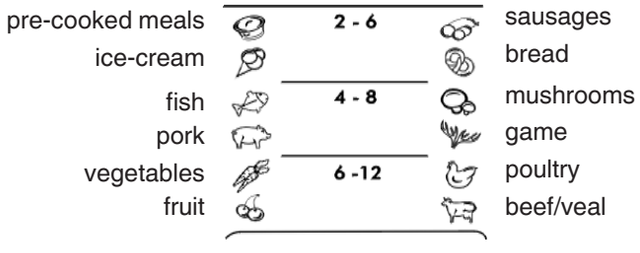
fig. **A**

1 butter, cheese
2 eggs
3 cans, drinks, bottles
4 preserves, baked goods
5 dairy products
6 coldest area: delicate foods, meat and sausage products, fish, raw milk products, pre-cooked meals
7 fruit, vegetables, salad
8 frozen food, ice-cubes

Information system

Use frozen food within the recommended period.
The numbers between the symbols indicate the storage period in months for different kinds of frozen foods.
Storage times given are guide times for food frozen at home. Whether or not the lower or upper value is applicable depends on the food quality and how it was pro-cessed prior to freezing. The lower values always apply to food with a high fat content.

The symbols have the following signification:



Safety regulations §

- The device is designed exclusively for the cooling foodstuffs. The applicable statutory regulations are to be observed in the event that the device is to be used for commercial cooling of foodstuffs.
  The device is not suitable for the storage and cooling of drugs, blood plasma, laboratory preparations or similar medicine-related materials and products as detailed in the Medical Devices Directive 2007/47/EC. Improper use of the device can cause the stored products stored in it to be damaged or the items can be spoiled. In addition, the device is not suitable for operation in explosion-prone areas.
- The appliance is set to operate within specific ambient temperature limits according to its climate rating. These temperature limits should not be exceeded. The correct climate rating for your appliance is indicated on the type plate. This is explained as follows:

Climate rating	Set for ambient temperatures of
SN	+10°C to +32°C
N	+16°C to +32°C
ST	+16°C to +38°C
T	+16°C to +43°C

- The refrigerant circuit has been tested for leaks.
- The appliance complies with current safety regulations and EC directives 2006/95/EC and 2004/108/EC.

1 Safety instructions and warnings

Disposal notes

The packaging is made of recyclable materials.
- Corrugated board/board
- EPS moulded parts
- Polythene sheets
- Polypropylene straps

- **Keep packaging materials away from children- polythene sheets and bags can cause suffocation!**
- Please return the packaging to an official collection point.

Your old appliance: This contains some reusable materials and should be disposed of properly - not simply with unsorted household refuse.

- Discarded appliances should be disabled: Remove the plug, cut through the connection cable and render the catch unusable so that children cannot become trapped inside.
- Ensure that the refrigerant circuit is not damaged when the appliance that is no longer needed is taken away for disposal.
- Details of the refrigerant can be found on the type plate.
- Appliances which are no longer needed must be disposed of in a professional and appropriate way, in accordance with the current local regulations and laws.

Technical safety

- To prevent injury or damage to the unit, the appliance should only be transported wrapped and set up by two people.
- The refrigerant R 600a is environmentally friendly but flammable.
- Do not damage the refrigerant circuit pipes. Splashes of refrigerant can harm your eyes or ignite.
- If refrigerant escapes, remove all naked flames or sources of ignition in the vicinity of the leak, disconnect the appliance from the mains and ventilate the area well.
- In the event that the appliance is damaged, contact the supplier immediately before connecting to the mains.
- To guarantee safe operation, ensure that the appliance is set up and connected as described in these operating instructions.
- Disconnect the appliance from the mains if any fault occurs. Pull out the plug (not by pulling on the mains cable) or switch off or remove the fuse.
- **Any repairs and work on the appliance should only be carried out by the customer service department, as unauthorised work could prove highly dangerous for the user.** The same applies to changing the mains power cable.

Safety during use

- Do not store explosives or sprays using combus-tible propellants such as butane, propane, pentane, etc. in the appliance. Electrical components might cause leaking gas to ignite. You can identify such sprays by the printed contents or a flame symbol.
- Only store high-percentage alcohol in tightly sealed, upright containers.
- Do not allow naked flames or ignition sources to enter the appliance.
- Do not use electrical appliances inside the appliance (e.g. steam cleaners, heaters, ice makers, etc.).
- Do not stand on the plinth, drawers or doors or use them to support anything else.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given initial supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Avoid prolonged skin contact with cold surfaces or chilled/ frozen food. This could cause pain, numbness and frostbite. In the case of prolonged skin contact, protective measures should be taken, e.g. gloves should be worn.
- Do not consume food which has been stored for too long, as it could cause food poisoning.

Setting up

- When setting up/fitting ensure that the refrigerant circuit pipes are not damaged.
- Once in position, use a 10 spanner to adjust the feet so that the appliance is level and does not wobble.
- Avoid positioning in direct sunlight or next to an oven, radiator or similar, in damp locations or near spraying water.
- Standard EN 378 specifies that the room in which you install your appliance must have a volume of 1 m^3 per 8 g of R 600a refrigerant used in the appliance, so as to avoid the formation of inflammable gas/air mixtures in the room where the appliance is located in the event of a leak in the refrigerant circuit. The quantity of refrigerant used in your appliance is indicated on the type plate on the inside of the appliance.
- Always position the appliance directly up against the wall.
- **The ventilation grilles should not be obstructed. Always ensure that there is good ventilation and that the outward flowing air is able to escape.** Please note the appendix concerning installation instructions.
- Condensation may form on the outside of the refrigerator/ freezer during periods of high humidity. Constant ventilation of the installation site is recommend.
- Do not place heat-emitting appliances, e.g. microwave oven, toaster, etc., on top of the refrigerator or freezer.
- In order to avoid the risk of fire, do not place any burning candles, lamps or other objects with open flames on the refrigerator/freezer.
- Fire hazard due to dampness! If live parts or the mains lead become damp this may cause short circuits.
- The appliance is designed for use in enclosed areas. Do not operate the appliance outdoors or in areas where it is exposed to splash water or damp conditions.
- CAUTION! Risk of injury and danger of damage as a result of incorrect transport!
- Transport the appliance in a packed condition.
- Transport the appliance upright.
- Do not transport the appliance without assistance.

Connecting to the mains

Power supply (AC) and voltage
at the operating point must comply with the details on the type plate, which is located on the inside left of the appliance, next to the vegetable bins.

- **Connect the appliance with a properly earthed fused plug and socket only.**
- The socket must be fused with a 10 A fuse or higher, it must be away from the rear of the appliance and must be easily accessible.
- Do not connect the appliance to the supply with other equipment using a distribution outlet - risk of overheating.
- When removing the mains cable from the back of the appliance, remove the **cable holder** as well so as to avoid vibration noise.

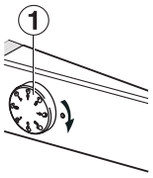
The wires in the mains lead are coloured in accord-ance with the following code: green/yellow = earth, blue = neutral, brown = live.
Warning! This appliance must be earthed.

Non-rewireable plugs BS 1363
If this machine or appliance is fitted with a non-rewireable plug, the following information applies: If the socket outlets are not suitable for the plug supplied with this product, it must be cut off and an appropriate plug fitted. The plug cut from the flexible cord should be disposed of and on no account be inserted into a 13 A socket elsewhere in the house (electric shock hazard). The fuse cover **must** be re-fitted when changing the fuse, and if the fuse cover is lost the plug **must not** be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words on the base of the plug (as applicable to the design of the plug fitted). The correct rating of the replacement fuses that are ASTA approved to BS 1362 should be fitted. Replacement fuse covers may be purchased from your local electrical suppliers, electricity showroom or approved service agent.

2 Refrigerator compartment

You are advised to clean the appliance before switching it on for the first time (see "Cleaning").

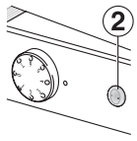
Switching the appliance on and off, setting the temperature



- **On:** Turn the temperature control ① , fig. **A1,** clockwise from "0" to "4". The appliance is now switched on and the interior light comes on.
- **Off:** The appliance is switched off at the "0" setting. The interior light is off.
- The positions of the temperature control indicate the following:
  "1" = **warm**, lowest cooling setting
  "7" = **cold**, highest cooling setting
- We recommend a medium setting.
- At setting ”7” it is possible to reach temperatures below “0” in the coldest zone of the fridge section.

- If you are storing frozen food and wish to ensure that the low freezing temperature is maintained, we recommend setting the temperature control to between "4" and "7".

Cool-Plus switch*



- **At low room temperatures of 18°C or below**, switch on the Cool-Plus switch ② , fig. **A1**, on the temperature control housing. This will ensure that the freezer compartment stays at the right temperature.
- **At normal room temperatures of above 18°C**, it is not necessary to switch on the Cool-Plus switch; it should stay switched off.

NB: Please note that the temperature inside the appliance is affected by the room temperature, the place where the appliance is installed, the frequency with which the door is opened and how full the appliance is.

Notes on cooling

- As a result of the circulation of the air, the temperature in the refrigerator compartment is not uniform. This can have advantages for storing different types of food.
- Just above the vegetable bins and at the back of the refrigerator, the air is colder, ideal for raw meat or cold meats.
- At the top front of the compartment and in the door, the air is warmer, making it ideal for cheese and for spreadable butter (see "Example of food arrangement", fig. **A**).
- Store food so that the air can circulate freely; do not place items too close together, and keep at least 2 cm away from the interior light.
- Always store food in closed containers or wrapped; high-percentage alcohols should be tightly sealed and stored upright.
- Reusable plastic, metal, aluminium and glass contain-ers or cling-film can be used for wrapping.
- Always store food which gives off or is sensitive to ethylene gases such as fruit, vegetables and salads separately or wrapped in order not to affect their storage life; e.g. do not store tomatoes together with kiwis or cabbage.

3 Freezer compartment

You can store frozen food for several months, prepare ice-cubes and freeze fresh food in the ✱✱✱ freezer compartment at temperatures of -18°C and lower (medium temperature setting or lower).
NB: The **air temperature** in the compartment, measured with a thermometer or other measuring equipment, may fluctuate. However this will have little effect on the frozen food when the compartment is full. The core temperature of the frozen food will be the average of these values.

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Making ice-cubes

- Fill the **ice-cube tray*** three-quarters full with water and freeze. The ice-cubes can be removed from the tray by twisting or by holding upside down for a short time under running water.

Freezing fresh food

Fresh food should be frozen to the core as rapidly as possible. This ensures that the nutritional value, vitamins, appearance and flavour of the food remain intact. Larger quantities of fresh food should be frozen as follows:

- Approx. **24** hours before placing the food in the freezer, turn the temperature control to a **medium to cold setting** (approx. 6).
- Switch on Cool-Plus ② . Frozen food already stored will receive an additional boost.
- Insert the fresh food. The maximum amount of food which can be frozen in 24 hours is shown on the type plate ("Freezing capacity ... kg/24h")*.
  Spread out the fresh food on the bottom of the freezer compartment as much as possible and do not allow it to come into contact with frozen food already stored.
- The freshly frozen food will be thoroughly frozen after 24 hours.
- Set the temperature control back to its previous setting. Switch off Cool-Plus ② again. The freezing procedure is complete and the appliance will return to its normal cooling function.

Notes on freezing and storage

- You can put foods that are already frozen and up to 1 kg of fresh foods per day **straight** into the cold freezer compartment.
- If you want to use the maximum net capacity, you can remove the drawers and store items directly on the cooling plates.
- Once food has been thawed it should be prepared and not simply frozen again.
- As a guideline for the storage time, the following applies to various foodstuffs in the freezer compartment:

Ice cream	2 to 6 months
Sausage, ham	2 to 6 months
Bread, cakes and pastries	2 to 6 months
Game, pork	6 to 10 months
Fish, oily	2 to 6 months
Fish, lean	6 to 12 months
Cheese	2 to 6 months
Poultry, beef	6 to 12 months
Vegetables, fruit	6 to 12 months

* Depending on model and options

4 Defrosting, cleaning, Energy savings

Defrosting

The refrigerator compartment

defrosts automatically. The defrost water is evaporated by the heat from the compressor; drops of water on the rear wall are perfectly normal.

- Ensure that the defrost water can flow freely through the drain hole in the rear wall (arrow in fig. **A**).

The freezer compartment

After a long period of operation, a layer of frost or ice can build up inside the freezer compartment.
However, a thick layer of ice will increase the appliance's energy consumption. You should therefore defrost the appliance regularly:

- To defrost, switch off the appliance:
- Disconnect the appliance from the mains or
- set the temperature control to "0".
- If possible, put the frozen goods in the freezer drawer, wrap in newspaper or a blanket and store in a cool place.
- To speed up the defrosting process place a saucepan of hot but not boiling water on one of the middle shelves.
  Do not use electric heaters or steam clean-ers, defrosting sprays or naked flames for defrosting nor any metal objects for removing the ice. Risk of injury and damage!
- Leave the appliance door open when defrosting.
  After defrosting, mop up the remaining water with a sponge or cloth and clean the appliance.

Cleaning

- **Before cleaning, always switch off the appliance. Disconnect from the mains or un-screw or switch off the fuse.**
- Wash shelves, glass plates and other options by hand.
- Clean the outer walls, inside and equipment by hand with lukewarm water and a little detergent. Because of the risk of injury and damage to the appliance, steam cleaning equipment should not be used.
- Do not use abrasive sponges or scourers, do not use concentrated cleaning agents and never use cleaning agents containing sand, chloride or acid or chemical solvents, as these would damage the surfaces and could cause corrosion.
- We recommend using a soft cloth and an all-purpose cleaner with a neutral pH value. Only use food safe cleaning materials inside the appliance.

- **For stainless-steel appliances*:**
- Clean the side panels and door surfaces with a clean and soft cloth. If necessary, use a moist cloth (water + detergent). Alternatively, use a micro-fibre cloth.

- Ensure that no cleaning water penetrates into the electrical components, drain gulley* or ventilation grilles.
  Wipe the appliance dry.
- Do not damage or remove the type plate on the inside of the appliance. It is very important for servicing purposes.
- Clean the **drain hole** on the rear wall above the vegetable bins frequently, fig. **A, arrow.**
  If necessary, clean with a thin object, e.g. a cotton swab or similar.

- The dust should be removed from the **refrigeration unit** and heat exchanger - metal grid at the back of the appliance - once a year. Dust deposits increase energy consumption.
- Ensure that none of the wires or other components are dislodged, bent or damaged.
- Then connect/switch on the appliance.

If the appliance is to be **left switched off for any length of time**, empty the appliance, disconnect from the mains, clean as described above and leave the door open so as to avoid odours.

Notes on energy saving

- Ensure that the ventilation spaces are free.
- Avoid keeping the door open for too long.
- Store food logically. Do not exceed the storage period specified.
- Keep all food properly packed and covered so as to avoid its frosting up on the outside.
- Always allow hot food to cool to room temperature before placing in the appliance.
- Defrost frozen food in the refrigerator.
- If an ice layer forms in the freezer compartment, you should defrost it. This will improve the cold transfer and reduce energy consumption.
- Keep the appliance door shut in the event of a breakdown. This will delay the cold loss and will help to maintain the quality of the frozen food for longer.

* Depending on model and options

5 Troubleshooting

Your appliance is designed and manufactured for a long life span and reliable operation.
If a malfunction nonetheless occurs during operation, check whether it is due to an operating error. Please note that even during the warranty period the resultant servicing costs in this case will have to be borne by the owner.
You may be able to rectify the following faults by checking the possible causes yourself:

Malfunction **Possible cause and remedy**

Appliance does not work:
- Is the appliance switched on properly?
- Is the mains plug properly inserted in the socket?
- Is the socket fuse intact?

The interior light does not come on:
- Is the appliance switched on?
- The bulb is defective. Change the bulb as described in "Interior light".

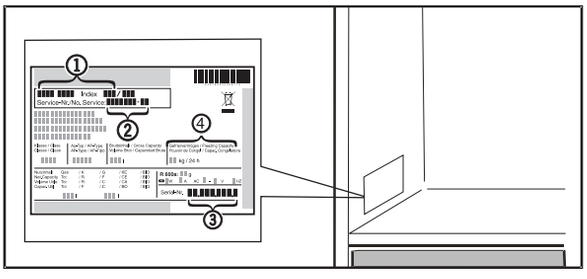
Interior light on when Cool-Plus activated:
- This is necessary from a technical point of view and is quite normal.

Loud running noise:
- Is the appliance standing firmly on the floor, or does the compressor cause nearby items of furniture or objects to vibrate? If necessary, move the appliance slightly, align by adjusting the adjustable feet, or move bottles and containers apart.
- **Burbling noises** are normal. These are caused by the refrigerant flowing round the refrigerant circuit.
  A short **clicking sound**: This will be heard whenever the refrigeration unit (the motor) switches on or off automatically.
  Motor noise: This will be slightly louder for a brief period when the refrigeration unit switches on.

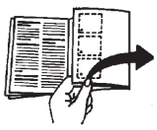
The temperature is not cold enough:
- Is the temperature setting correct? If necessary, set a lower temperature.
- Loose thermometer in appliance is showing a wrong reading.
- Does the door close properly?
- Is the appliance sufficiently well ventilated? Clear ventilation grilles if necessary.
- Is the ambient temperature too hot? (See "Safety regulations")
- Has the appliance been opened too often or left open too long?
- If applicable, wait until the appliance reaches the required temperature itself.

Customer service and type plate

If none of the above causes apply and you cannot rectify the fault yourself, please contact your nearest customer service department (see enclosed list for addresses). State the **type designation** ① **, service number** ② and **appliance number** ③ as given on the type plate, so as to ensure rapid, accurate servicing. The type plate is located inside the appliance on the left-hand side.



Instructions for installation and modification



Before reading, please fold out and refer to the illustrated back page.

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Do not install the appliance side-by-side with another refrigerator or freezer. This is important to prevent condensation and consequential damage from it.
The **external dimensions** of the appliance can be seen on the illustration at the back (fig. **S**).

Changing over door hinges

Fig. **T:** You can change over the door hinges if necessary. Follow the order of the positions illustrated in fig. **T/T1**.

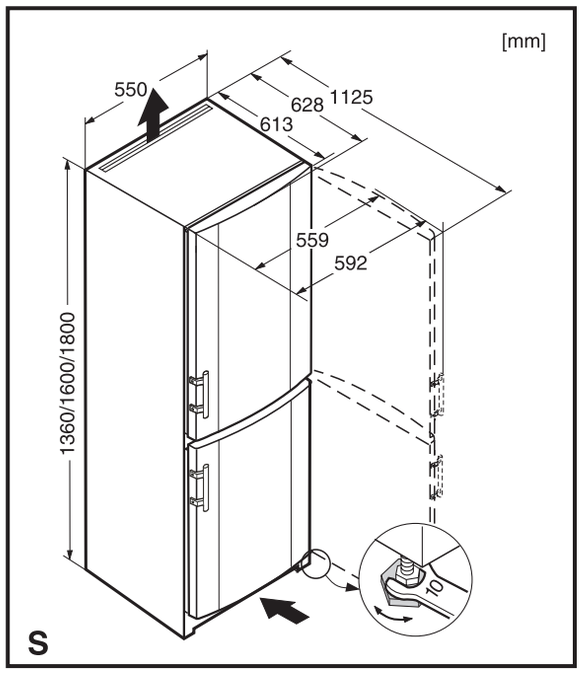
Insertion into row of kitchen units

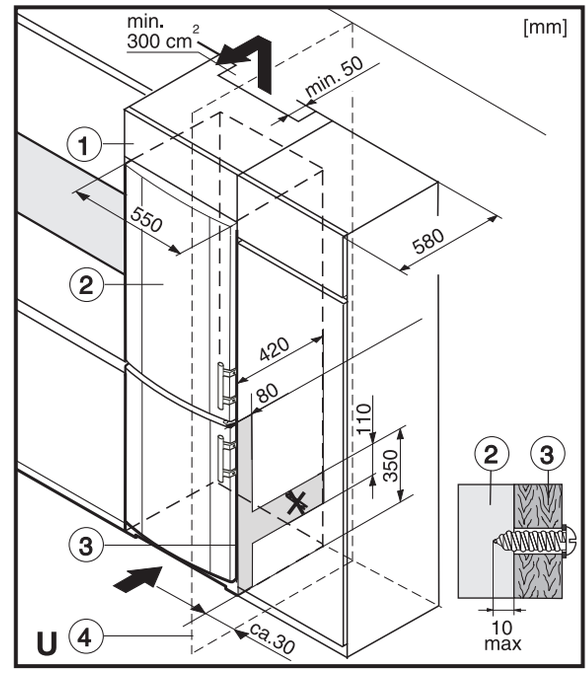
Fig. **U:** The appliances can be installed in a row of kitchen units. To adapt the height of the appliance to the surrounding furniture a top unit ① can be added.
A gap of at least 50 mm depth must be provided behind and along the entire width of this unit so as to ensure sufficient ventilation. The area of ventilation underneath the ceiling should be at least 300 cm^2. The greater the area the more economically the appliance will run.
- When setting up the appliance next to a wall ④ , a minimum distance of 30 mm must be provided on the hinge side between the appliance and the wall.
- If you wish to attach the appliance to adjacent units or to fit a spacer between the appliance and the wall, please note the following:

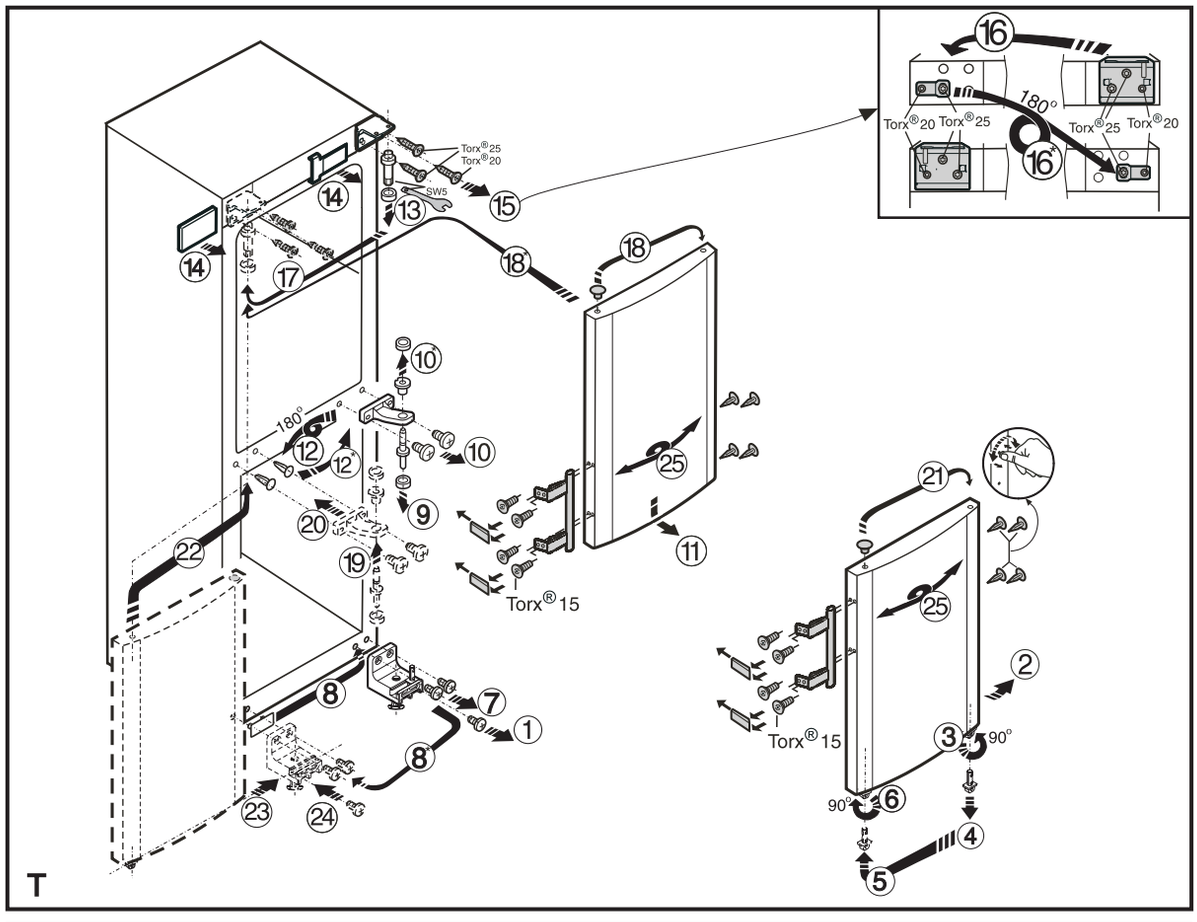
- Verify that the door can open and close properly.
- **Do not drill holes inside the marked area** (fig. **U**), otherwise damage could be caused to foamed components.
- Attach appliance to kitchen units with self-tapping screws (max. depth 10 mm).

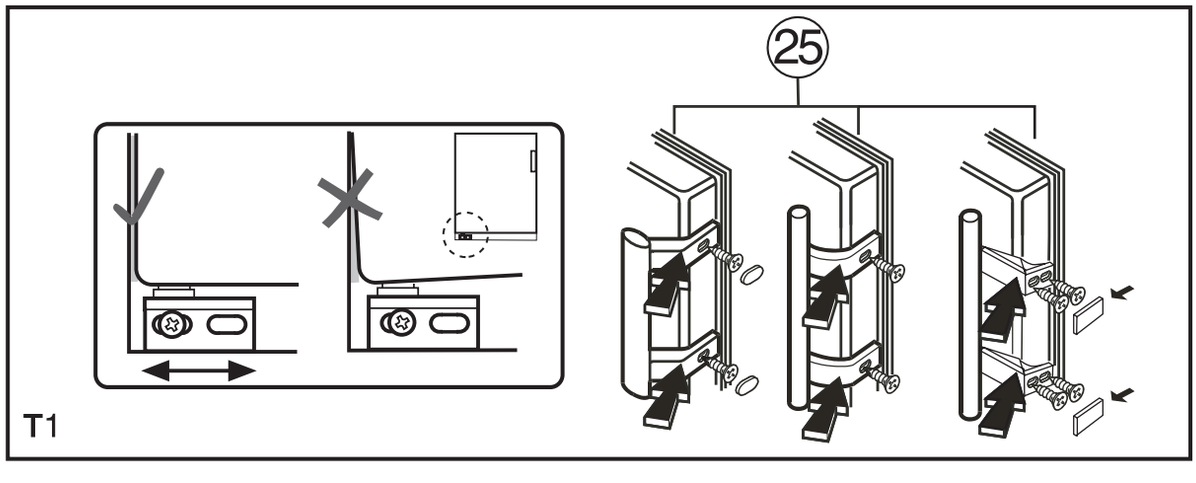
① top unit ② refrigerator/freezer
③ kitchen unit side panel ④ wall

All types and models are subject to continuous improvement and the manufacturer therefore reserves the right to make modifications in the shape, equipment and technology.


[mm]
550
628
1125
613
559
592
1360/1600/1800
10
S


min.
300 cm²
[mm]
min. 50
1
550
580
2
420
80
110
350
3
4
ca. 30
2
3
10
max
U


16
180°
Torx® 20
Torx® 25
Torx® 25
Torx® 20
16
Torx® 25
Torx® 20
SW5
13
15
14
14
17
18
18
10
10
180°
12
12
9
20
19
22
25
11
Torx® 15
8
7
1
8
23
24
21
25
2
Torx® 15
3
90°
90°
6
4
5
T


25
T1